

WE CLAIM

1. Method for the pasteurization of liquid mixtures for ice cream, comprising the following steps: heating of the liquid mixture to a temperature below the coagulation temperature for the protein substances present in the said liquid mixture and simultaneous injection of gaseous carbon dioxide under pressure into the liquid mixture in intimate contact with the liquid mass of the mixture.
2. Method according to claim 1, in which the said temperature lies between approximately 50°C and approximately 59°C.
3. Method according to claim 2, in which the said temperature is equal to approximately 55°C.
4. Method according to claim 1, in which the said steps of heating the liquid mixture and injecting the gaseous CO₂ take place simultaneously and for a period of between approximately 3 and approximately 6 hours.
5. Method according to claim 1, in which injection of the said gaseous carbon dioxide takes place at a pressure which can be varied between approximately 5 and approximately 6 bar.
6. Method according to claim 1, in which injection of the said gaseous carbon dioxide takes place at a pressure of approximately 5.5 bar.
7. Method according to claim 1, in which the said gaseous carbon dioxide is caused to bubble through the said liquid mixture being treated.